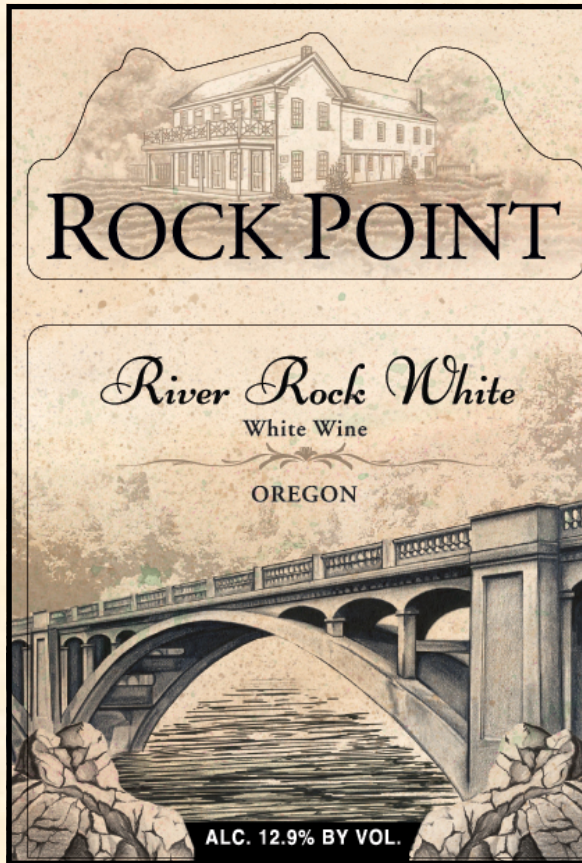




ROCK POINT

River Rock White



Wine Analysis:

- pH - 3.42
- Titratable Acidity - 5.1 gms/L
- Residual Sugar - 1.12%
- Alcohol - 12.9%

Tasting Notes: This is a pristinely clear pale green wine with ripe, appealing aromas of orange and honeysuckle. Extremely concentrated flavors of sun-dried apricots and pear are present, with texture soft and round, yet just crisp enough.



Winemaking notes: A unique blend of 62% Early Muscat and 38% Viognier. The Early Muscat was fermented by VL1 (yeast) in stainless steel at 60-65°F. VL1 was isolated and selected by the Bordeaux Institute of Oenology for its enhancement of natural varietal aromas. We like the way VL1 seems to trap available aromatics, specifically terpenes, as well as its ability to yield wines with well balanced mouth feel. M2 (yeast) was used to ferment the Viognier, also in stainless. We used M2 because of its expression of citrus and blossom notes, but it is also excellent for producing well-rounded wines. Both components to River Rock White were 100% tank fermented to retain crisp acidity. No malo-lactic fermentation took place, and the wine never touched wood through its 5 month ageing process. The blend was put together in mid January. Once comprised the wine was cold stabilized and fined with bentonite, crossflow filtered and bottled on February 26, 2008.

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